

# chow!

## SPRING INTO SPRINGFIELD!

EW'S GUIDE TO FOOD AND RESTAURANTS  
DIGS INTO SPRINGFIELD EATS

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showcases  
La Granada's  
house-made  
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empanadas

PHOTO BY  
TODD COOPER







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Addi Hand and her massive hotcake

PHOTO BY TODD COOPER

# BOUNTIFUL BREAKFAST

Morning eats in Springfield BY KELLY KENOYER AND MAX THORNBERRY

**S**ashay over to Springfield for breakfast, and you can't go wrong. There are morning repasts for early risers and late sleepers alike. We don't recommend trying them all in one day, unless you want to explode. Take a couple mornings to savor the offerings.

Starting off on A Street, check in at **Addi's Diner**. It's not a real American diner unless it's open all night, or at least opens in time for hungry truckers to grab some grub. Addi's fits the bill. Black-and-white tile floors, Route 66 signs, Betty Boop and license plates are mixed in with old coke bottles for décor.

Owner Addi Hand says the throwback décor came from "just whatever people give me, you know, just kitschy and fun."

Addi's opened in 2006, and Hand says it took a while for her to develop her strong base of regular customers. "When I first opened I was damn near begging people to come in."

But now Addi's often has a line out the door on weekend

mornings. "It's been work, but I got it there."

Not only does Addi's have the right aesthetics, it has the right attitude. You can get a pancake the size of a mountain for \$4.50. The menu says, "The Hotcake (one is all you need ... Trust me!)." A signature dish, The Trainwreck, is a mess of scrambled eggs covered with cheese, home fries and gravy. If that's not American, we don't know what is.

It's also home to some pretty damn good diner coffee at a reasonable price, which is surprisingly rare in the Eugene area.

Hand always has a wink or a good word for whatever kids are hanging around the booths. We once overheard her make a bet with an 8-year-old. "If my team wins today, you have to draw me a picture," she said. "But if your team wins, I'll give you a free hotcake!"

Despite the popularity, she says it's not really her goal to expand the restaurant. "You can only really grow so much." If she gets bigger, she'll lose the opportunity to chat up her customers, she says, and "that's the best part."

Meanwhile, continuing down the road, steak and eggs

are magical at **Todd's Place**, a bustling little diner, also on A Street. Walk in and the sun begins to shine and your soul is warmed — though the warmth might be the result of the coffee pot they leave on the table for you.

Or the fact that you can feast on a delicious medium rare sirloin, three perfect over-medium eggs, hash browns and a blueberry muffin — for less than \$12. We could only finish half.

No one at Todd's seems to be in much of a hurry and, like Addi's, it's a good place for a coffee fill up. They just leave the coffee on the table for you — don't mind if we do help ourselves to a third or fourth cup!

Finally, walk on over to Main Street and don't miss **The Pump Café** and **The Washburne Cafe** on your breakfast sojourn. The brick-walled Washburne has a historic but open, bright feel, and serves Slightly Coffee Roasters, in-house made pastries and locally produced gluten-free items.

The Pump Café, named for the gas station it used to be, also plays to its historic past in its classic décor. The Pump has your basic breakfast items such as corned beef hash and eggs, omelets and pancakes, but also gets fun with breakfast specials — recent repasts have featured chocolate chip and peanut butter waffles and banana cream cheese stuffed French toast covered in strawberry compote. ■


*Addi's Diner is open 4 am to 2 pm Wednesday through Sunday at 207 S. A Street; 541-747-9482. Todd's Place is open 7 am to 2 pm daily at 1909 S. A Street; 541-345-9976, eugenetoddsplace.com. The Pump Café is open 7 am to 2 pm Monday through Friday and 8 am to 2 pm weekends at 710 Main Street; 541-726-0622. The Washburne Cafe is open 7 am to 4 pm Monday through Friday, 8 am to 4 pm Saturdays and 8 am to 2 pm Sundays at 326 Main Street; 541-746-7999, thewashburnecafe.com. All are in Springfield.*

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PHOTO BY TODD COOPER

# GREASY GOODNESS

**Gambino's Hut** slings mighty-fine  
cheesesteaks BY MATTHEW DENIS

**T**here are few more primal smells that beckon a man to a meal than food fired in black metal. “We still only use cast-iron skillets for sandwiches,” Chris Edge, co-owner of Gambino's Hut, says.

Edge and his wife Heather opened Gambino's Hut on a whim just 10 months ago. What started as a part-time, what-the-hell gig blew up into a business too small to handle the demand.

“We're opening up a new location on Main Street in Springfield,” Edge says. “The kitchen there is about as big as the whole hut.”

The rabid taste for the restaurant's greasy goodness is due to quality and good sense. “Most cheesesteak places use frozen steak, but we get ours fresh from Fulton [Provision Company] and slice it daily,” Edge says.

Edge's travels as a former poker pro produced a distinct taste for excellence. “We still travel a lot. And when

we do, we eat at the best restaurants and find the best cheesesteaks.”

The first Gambino's was in Columbia, South Carolina, 18 years ago. “As a single dad, I had to sell the business to take care of my boys,” Edge says.

Edge brings this familial care to Gambino's — he provided free cheesesteaks for exhausted wildland firefighters and veterans this summer. And, he adds, “late nights we deliver to 24-hour care centers and nursing homes. It gives people something to look forward to. Last Friday night, a driver stayed talking to a resident for over an hour.”

The smile never leaves Edge's face. He's proud of the place and, judging by the cheesesteak coming my way, it's justified. A melted mix of American and Swiss nestles between steak and veggies roasted in secret spices. The authentic Amoroso roll wraps fillings in pillowy goodness.

The onion rings are crunchy, thick and irresistible

dipped in Sriracha and Gambino's homemade ranch. The Bonnie & Clyde's Baked Goods chocolate cupcake on the side seems almost too decadent. Almost.

Edge's brother Russell brings out yellow barbecue sauce from the kitchen. “You can't leave without trying the homemade sauce,” he challenges.

“Oh yeah?”

“Yeah, this is the stuff.”

I dip an onion ring. The sauce has a tangy pop, equal parts mustard and sweet under a vinegar base.

“In South Carolina, barbecue sauce is the third thing you're taught,” Russell Edge says. “That comes right after making sweet iced tea and how to care for cast iron.”

Yep, that's the stuff. ■

*Gambino's Hut is open seven days a week from 11 am to 2 am at 603 W. Centennial Boulevard, Springfield. For more information, visit [gambinoshut.com](http://gambinoshut.com). For deals and coupons, visit the Gambino's Hut Facebook page.*



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# INTERNATIONAL FLAVORS ON MAIN STREET USA

Chef Wan Pan  
PHOTOS BY TODD COOPER

**Noodle N Thai** dishes up a taste of Thailand BY RACHAEL CARNES

**A**s a “theater mom” whose kids more often than not perform at the Wildish Theater on Main Street in Springfield, I’ve put in my time walking those blocks in search of a tasty lunch or dinner before a show.

And in the 10 years or so that I’ve been on my quest for diverse and interesting food options, I’ve seen an uptick in possibilities — downtown Springfield is officially hopping.

A restaurant that first developed a big following for its takeout-only chow, **Addis Ethiopian** will open its first storefront. Rejoice! Some of us might have a slight addiction to its *kik wot*, split peas simmered in turmeric, onion and garlic, or *fasolia*, a scrumptious carrot and green bean dish, slightly spicy, and best scooped with as much *injera* bread — a moist, tangy, sourdough flatbread — as you can stuff in your face.

We’re delighted that Addis will have a brick-and-mortar restaurant, because this is food that’s meant to share.

Takeout is good, but tucking into a big platter of this stuff with your family and friends is just better.

Also in the works? The vegans are coming.

Yep — **Cornbread Café**, those popular dairy-egg-meat-free alchemists, will open a new shop smack-dab in the action on Main Street, offering their signature sandwiches, soups, salads and vegan comfort-food favorites.

But my go-to is still **Noodle N Thai**. Chef Wan Pan whips up fresh, hearty meals with a constant eye to quality ingredients.

The restaurant is in a former diner — it still has the booths and the counter seating of a bygone era. But from there, your taste buds depart for Bangkok, where Pan learned to cook in her family’s restaurant.

A platter of appetizers features garden rolls with delicate chicken, bean noodles and diced carrots. Sharing top billing are morsels of nutty pumpkin tempura and crab rangoon, with its crispy shell and creamy, warm interior.

I’m fussy when it comes to *tom kha* soup — and Noodle N Thai does a nice job. The broth is flavorful and richly aromatic, with sweet coconut notes and just the right hit of spice. Fresh onion, mushroom, tomatoes and galangal elevate slices of tender chicken. (If you have a cold, this soup will destroy it.)

A roasted duck curry is dense and meaty, with a delectable umami texture and flavor, sheltered with a balance of basil, lemongrass and red curry.

Save room for dessert, and order the sticky rice ice cream. Clouds of fresh vanilla coconut ice cream sit atop warm sticky rice, dotted with peanuts. It’s the ultimate comfort food, and cheaper than an airline ticket to Thailand. ■

*Noodle N Thai is located at 553 Main Street. They’re open 11 am to 9 pm Monday through Friday and noon to 9 pm Saturday and Sunday; 541-505-7349. Neighboring Cornbread Café, in the historic Stevens-Perkins Building (330-336 Main Street) and Addis Ethiopian (321 Main Street) opening soon.*

Coconut shrimp



Ice cream with sweet sticky rice







Berry blue burger



# BEER BUILDS BROTHERHOOD

Plank Town Brewing Co. offers more than just great food and drink BY ANDY TSUBASA FIELD

**W**ooden floors, tables and ceiling beams give **Plank Town Brewing Co.** its name. At the center of the brewery, a U-shaped counter glistens in the yellow light of hanging bulbs.

Here, burgers are king. For instance, the Berry Blue Burger is an 8-ounce patty topped with strawberries, basil, arugula and blue cheese.

The microbrewery, located in Springfield, is an emerging testament to its owner's entrepreneurial experience in areas

once known for high crime rates. From the Whiteaker to downtown Springfield, Bart Caridio has witnessed more businesses move in as his breweries flourish.

Caridio moved from North Dakota to Eugene's Whiteaker neighborhood during the early '90s. In the Whit, he says, he ran an art gallery by Van Buren Street and Blair Boulevard, but at home he and his wife became interested in brewing beer.

Caridio, along with two friends, opened Sam Bond's Garage in the Whiteaker in 1995, when the Whit was known

as "felony flats" — but also for its cheap rent.

"Nobody would advertise a room to rent saying it's close to the Whiteaker neighborhood," Caridio says.

But not able to afford brewing equipment, he says, they set up a stage for live music and sold beer and food.

They went from selling pretzels to meatloaf plates and smoked salmon chowder, Caridio says. Eleven years after Sam Bond's Garage opened, Caridio founded the Axe and Fiddle Public House in Cottage Grove.

In 2013, Plank Town opened in Springfield. A year later, Sam Bond's Garage became a brewery and "the Whit" had become a name synonymous with beer.

Plank Town's neighborhood was also known for grittiness, filled with abandoned buildings and strip clubs that attracted crime.

But Caridio felt the 1907-built structure now housing the brewery had potential. He designed the building to make sure it lasted long and to pay homage to Springfield's logging past.

Caridio's success at Plank Town caught the eye of Pisgah Public Market owner, Scott Chambers, who invited him to open a branch of the tap house there. It has been operating in Pleasant Hill since last summer.

But Caridio says he feels that back in Springfield, the impact the brewery is making on the community is reminiscent of Sam Bond's in the Whit.

He says he is excited for the upcoming Cornbread Café to move in next door, and about The Washburne Café's recent remodeling.

"It took 15 years in the Whiteaker neighborhood," says Caridio. "Here, it's pretty much happened in five." ■

*Plank Town Brewing Co. is open 11 am to 10 pm Monday through Thursday, 11 am to 11 pm Friday, 9 am to 11 pm Saturday and 9 am to 10 pm Sunday. Plank Town is located at 346 Main Street, Springfield. For more information, see [planktownbrewing.com](http://planktownbrewing.com).*



PHOTOS BY TODD COOPER

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# SPROUTING SPRINGFIELD

**Sprout! Regional Food Hub** offers worldwide grub BY WILLIAM KENNEDY

**T**his spring, on a warm Friday afternoon, I decide to play hooky. And now I can say that, should you find yourself in or around downtown Springfield, have lunch at **Sprout! Regional Food Hub**.

What's a food hub? Well, by Springfield's definition it's an old, pretty church located near Springfield's Historic Washburne District, converted into an accelerator for all DIY food startups.

Launched by NEDCO (Neighborhood Economic Development Corporation), Sprout! is now privately owned. There's a kitchen you can rent as a safe space to explore the viability of your culinary enterprise.

There's also a food court of sorts, featuring Latin-inspired cuisine from **La Granada** and German-inspired fare from **Pig & Turnip**, and there's new stuff opening all the time.

Across the courtyard there's **Claim 52 Brewing** for adult beverages (kids are allowed too).

And where once was located the church's worship hall, there's now a large space to rent for private events. NEDCO and Sprout! also sponsor Springfield's Friday Farmer's Market located only a few blocks away.

So, if you're planning a hooky day, do it on a Friday to catch some fresh veggies along with your lunch-worthy delights.

I came to Sprout! hungry, so I ordered from both La

Granada and Pig & Turnip. Pro tip: The food vendors will deliver your food across the courtyard to Claim 52, or you can order beer there and bring it back to the food area.

From La Granada I chose the *torta pascaulina*, sort of an Argentinian quiche with spinach kale, chard, ricotta, Parmesan and Swiss cheese in a house-made crispy crust. On the plate was a drizzled mayo-based chipotle hot sauce and a few savory olives. Be sure to combine a bite of torta with the sauce and an olive.

I also sampled La Granada's delicious empanadas, described on the menu as "South American fast food," with savory meat, green olives and chopped hard boiled eggs in a crispy crust. La Granada co-owner Evy Hernandez tells me La Granada is unique, serving Latin American food you won't find at just any restaurant.

"It's authentic food," Hernandez says, "from home."

From Pig & Turnip, I try the fondue fries — yes, that's exactly the kind of fried-potato and melted-cheese porn you're imagining — as well as the doner kebab (ground lamb with fresh, dill-infused tzatziki, fresh vegetables, feta and kalamata olives on a warm pita). Pig & Turnip also serves hamburgers on fresh brioche buns.

(Full disclosure: My picky 8-year-old daughter is with me and she orders just a burger and bun, exclaiming several times how tasty it is.)

Pig & Turnip employee Charity Cleveland says most people "stumble upon Sprout!" She calls Pig & Turnip a "traditional German restaurant" and a "holistic place" serving house-made schnitzel and strudel.

Washing it all down against a soundtrack of gentle grown-up indie folk is a Claim 52 Pilsner and a root beer for my kid.

For a sweet treat, we wander around the corner of the church to **100 Mile Bakery**, offering a full espresso bar, savory snacks, breakfast bites and lunch. Started in the Sprout! kitchen, baker Loryn Mason says 100 Mile Bakery redefines local, only using ingredients sourced within a 100-mile radius. ■

*Sprout! Regional Food Hub is open 11 am to 9 pm Tuesday through Saturday at 418 A Street, Springfield.*



PHOTOS BY TODD COOPER



# WORD IS

Morsels of **food news** around Lane County

• Chef Corey Wisun is rebranding his former Membrillo spot, 1530 Willamette Street, as a fast, casual, Peruvian-inspired barbecue restaurant called **Wasi BBQ**. Wisun says Wasi will use local hormone-free meats and local organic produce whenever possible. “Wasi” means “home” in Quechua, the language of one of the native peoples of Peru.

• **Bari Trattoria** will be opening at the old Papa’s Soul Food location, 400 Blair Boulevard, in the Whiteaker, serving a southern Italian-themed menu.

• **Pizza Research Institute** (PRI), 325 Blair Boulevard, has re-opened under new ownership.

• Sam’s on Franklin, 1675 Franklin Boulevard, has been rebranded **Trev’s Sports Bar and Grill**.

• **Claim 52 Kitchen**, a third location for Claim 52 Brewing, is set to open in April at 1203 Willamette Street.

• There’s a new rotisserie chicken place in town. **Winner Winner** is in the 5th Street Market (296 E 5th Avenue)’s upstairs Public Market Eateries.

• The Beyond Burger touts itself as the “world’s first plant-based burger that looks, cooks and tastes like a fresh beef burger,” and if that floats your veggie-meat boat, then you can find it at **Sam’s Place Tavern**, 825 Wilson Street.

• **Evergreen Indian Cuisine** has moved to a new location at 906 W. 7th Avenue.

• **Laughing Planet**, 760 Blair Boulevard and 2864 Willamette Street, says it started a new seasonal dish, *bibimbap*, April 2 featuring pure country pulled pork or Surata tofu from Eugene, ginger sautéed Yamhill county mushrooms, mung bean sprouts, pickled carrots and daikon, jasmine rice, napa cabbage kimchi, steamed spinach, hard boiled egg, toasted sesame seeds and a bibimbap sauce.

Got any food news? Send it to [chow@eugeneweekly.com](mailto:chow@eugeneweekly.com)

**CHOW! EDITOR: RACHAEL CARNES**



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